

Happy Valentine's Day 2023



Colossal Crab Cocktail \$26

Colossal Shrimp Cocktail \$26

Oysters on the Half Shell \$16

Crock of French Onion Soup \$9.5

Lobster Bisque \$10

Crispy Calamari

Tender calamari and banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce **\$18**

Cheese Steak Spring Rolls

Thinly sliced rib eye, American cheese and caramelized onion in an egg roll wrapper, served with a smoked tomato coulis **\$17**

Crab Imperial Stuffed Mushrooms

Crab filled mini portabella mushrooms over a garlic cream sauce & topped in a roasted red pepper aioli **\$22**

Buffalo Shrimp

(4) Jumbo shrimp topped with an old bay hot sauce, scallions, & a ranch dressing drizzle **\$20**

Ahi Tuna Tartar

Sliced mustard seed encrusted ahi tuna seared rare topped with a sweet relish **\$21**

Tomato Caprese

Sliced red beefsteak tomatoes layered with fresh mozzarella cheese & sliced prosciutto topped with a basil olive oil & sweet balsamic drizzle **\$18**



Surf & Turf \$69

8 oz. Filet Mignon paired with a 6 oz. Brazilian lobster tail served with drawn butter & lemon, served with mashed red bliss potatoes & grilled asparagus

All Entrees are served with a small House or Caesar salad.

Steaks are Certified Black Angus, char-broiled to perfection served with mashed red bliss potato, grilled asparagus & topped with a port demi glaze.

12 OZ. Filet Mignon \$62

8 OZ. Filet Mignon \$48

14 OZ. New York Strip \$50

Bone-in Pork Chop

topped in a Jack Daniels sauce served with mashed red bliss potatoes & grilled asparagus **\$36**

New Zealand Rack of Lamb

Herb Dijon-crust topped with a demi-glaze, served with broccoli rabe & red bliss mashed potatoes **\$46**

Crab & Shrimp Fra Diablo

Jumbo shrimp & jumbo lump crab meat in a spicy Fra diablo sauce over linguini **\$42**

Stuffed Shrimp

Jumbo lump crab imperial stuffed shrimp served with mashed red bliss potatoes & grilled asparagus, topped in our lobster cream sauce **\$42**

Hoisin Glazed Salmon

Fresh, baked salmon filet served over jasmine rice & roasted vegetable, topped with a sweet hoisin glaze **\$36**

Lobster Ravioli

Lobster & cheese filled ravioli topped with jumbo lump crab meat & jumbo shrimp in a creamy blush sauce **\$46**

Tuscan Chicken Pasta

Sautéed chicken breast with kale, sundried tomatoes, & pancetta in a garlic cream sauce over linguini **\$36**

Chilean Seabass

Pan seared fresh Chilean seabass topped with our sherry soy glaze over mashed red bliss potatoes & sautéed spinach **\$47**

Crab Cake

Our signature jumbo lump crab cake topped with a lobster cream sauce & served with red bliss mashed potatoes & grilled asparagus **\$36**